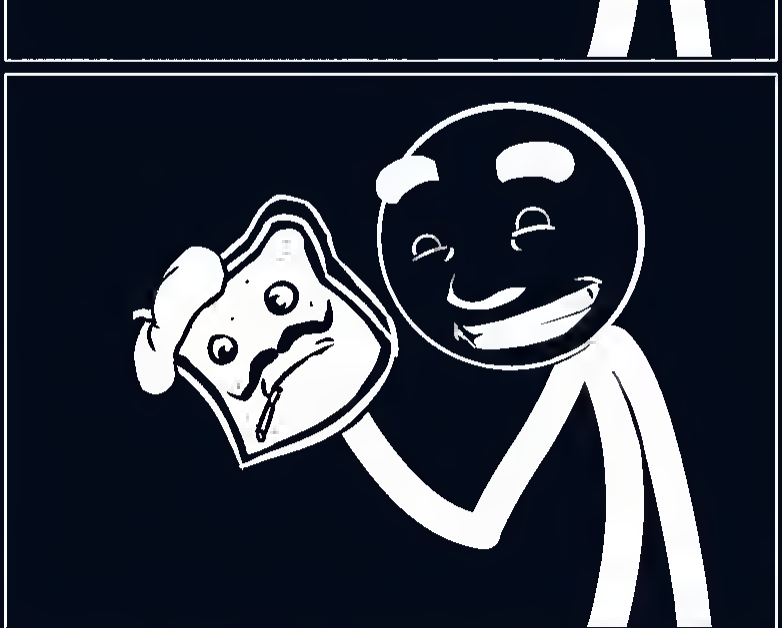
COOKING COMICALLY

OUI, OUI
JE VOUDRAIS UNE BAGUETTE
GET IT?

HE'S
TOAST...
THAT'S
FRENCH



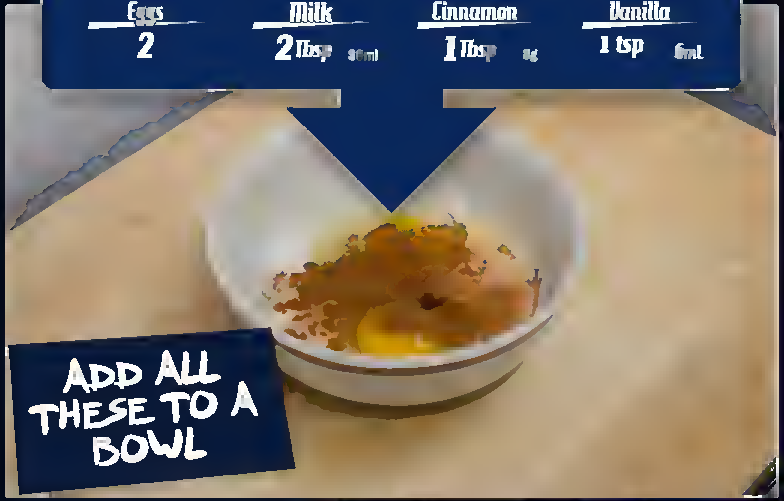
MAKES: ~6

TOAST OF THE FRENCH VARIETY

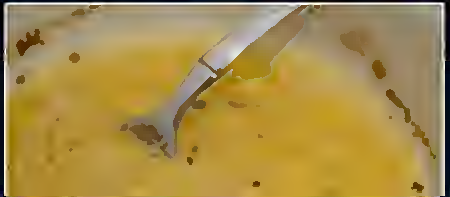
DIFFICULTY

THE INGREDIENTS

Eggs	Milk	Cinnamon	Vanilla
2	2 Tbsp 30ml	1 Tbsp 4g	1 tsp 5ml

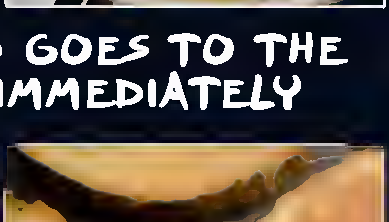


AND WHISK WELL UNTIL IT'S ALL



MIXED TOGETHER

COATED BREAD GOES TO THE HEATED PAN IMMEDIATELY



REPEAT

FLIP

IN THE MEANTIME YOU MIGHT WANT TO HEAT UP SOME MAPLE SYRUP

PLATE YOUR FRENCH TOAST WHEN IT IS DONE COOKING
IDEALLY YOU WANT A SLIGHTLY CRUNCHY OUTSIDE

AND A SLIGHTLY MUSHY INSIDE
MAPLE SYRUP TIME
A LITTLE FOR YOU...
A LITTLE FOR ME...
DUST WITH POWDERED SUGAR

END

NOTES

- This one is pretty much a blank canvas. Go crazy with it. Experiment with different kinds of bread, add fruit or whipped cream etc. I would love to see what you come up

WITH.

- DON'T LET THE BREAD SOAK IN THE EGGS FOR TOO LONG OR YOUR FIRST PIECE WILL TAKE UP A LOT OF THE MIXTURE.

- I'M NOT GOING TO JUDGE YOU FOR USING WHATEVER SYRUP YOU WANT. GOOD MAPLE SYRUP IS EXPENSIVE.

AND AS ALWAYS

THANK YOU FOR READING

AND PLEASE CONSIDER SUPPORTING ME ON

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